

VEGETABLES

(served with basmati rice)



- Palak Paneer** \$12.00
Fresh spinach & cottage cheese cooked with onions, ginger, garlic & cilantro
- Paneer Makhani** \$12.00
Cottage cheese cubes cooked with tomato makhani sauce
- Aloo Gobhi** \$12.00
Potato & cauliflower cooked with cumin seeds & spices
- Bhindi Do Piazza Masala** \$12.00
Fresh okra with bitter onions, spiced & pan fried
- Chana Masala** \$12.00
Chickpeas beans prepared with a blend of pomegranate seeds, dry mango, carom (ajwain), black peppercorns and garnished with ginger
- Chana Saag** \$12.00
Chickpeas cooked with fresh spinach, onions, ginger, garlic & spices
- Malai Kofta** \$12.00
Cottage cheese, potatoes, dry fruits sautéed in a rich sauce of cashew nuts & spinach saffron
- Navratan Korma** \$12.00
Seasonal fresh vegetables cooked in a sauce of cashew nuts, dry fruits & saffron
- Baingan Bhartha** \$12.00
Clay oven smoked eggplants sautéed with scallions, onions, garlic, ginger & cumin seeds
- Achari Baingan** \$12.00
Roasted baby eggplant stuffed with achari masala cooked with curry leaves in mild tomato sauce
- Diwane- e-Handi** \$12.00
Assorted vegetables, cheese & eggplant in spinach curry sauce
- Pancharangi Dal Tadka** \$12.00
Five assorted lentils cooked with tomatoes, ginger, garlic, turmeric, cilantro, mustard seeds & curry leaves
- Dal Makhni** \$12.00
Black lentils slow cooked with tomatoes, ginger, garlic, spices & tempered with cumin seeds
- Dal Palak** \$12.00
Yellow lentils & fresh spinach slow roasted & finished with tempered herbs & spices

BIRYANI'S

(served with cucumber raita)
Layered basmati rice casserole,
flavored with spices, saffron & rose water

- Vegetable Biryani** \$12.00
- Shrimp Biryani** \$16.00
- Chicken Biryani** \$14.00
- Lamb Biryani** \$16.00
- Goat Biryani** \$16.00



BREADS

- Nan** (Leavened flour fluffy soft bread) \$2.00
- Roti** \$3.00
- Lacha Paratha** \$4.00
Whole wheat multi layered flaky bread smothered from a fluffy finish
- Aloo Paratha** \$4.00
Whole wheat bread with a stuffing of mildly spiced potatoes & onions
- Poori** \$3.00
- Garlic Nan** \$3.00
Leavened white flour bread with fresh garlic
- Filled Kulcha** \$4.00
Bread stuffed with (choose from onion or paneer)

DESSERTS

(served with basmati rice)



- Gulab Jamun** \$4.00
Soft roundels of milk solids simmered in honey syrup, rose water & cardamom
- Kheer/ Ricepudding** \$4.00
- Rasmalai** \$4.00
Condensed milk patty, soaked in creamy syrup

BEVERAGES

- Mango Lassi** \$4.00
Mango pulp churned with yogurt & sprinkled with cardamom
- CAN soda** \$1.50
Coke/Diet Coke/Sprite/Ginger ale/ Seltzer
- Spring Water(500 ml)** \$1.50



MASALA CLUB LUNCH SPECIAL

In-House Takeout or Delivery
(Served with Rice, Nan, Mango Chutney)

- VEGETARIAN** \$9.00
1 Vegetable of your choice from menu
1 Vegetable of the day, 1 lentil of the day
- CHICKEN** \$10.00
1 Chicken curry of your choice from menu
1 Vegetable of the day, 1 lentil of the day
- LAMB** \$11.00
1 Lamb curry of your choice from menu
1 Vegetable of the day, 1 lentil of the day
- SEAFOOD** \$12.00
1 Seafood curry of your choice from menu
1 Vegetable of the day, 1 lentil of the day

Delivery & Take Out Deal \$15.00

Deal consists of Basmati rice, Nan Bread, Cucumber Raita & Mango Chutney & dessert : rice pudding
Choose from below :
1 from Appetizers & 1 from entree

Appetizers

- Vegetable Samosa
Vegetable Pakora
Ragda Pattis
Chicken Achari
Jhinga Masaledar

ENTREE

- | | |
|----------------------|------------------|
| Chicken | Vegetable |
| Chicken Tikka Masala | Aloo Gobhi |
| Chicken Korma | Bhindi Do Piazza |
| Chicken Vindaloo | Chana Masala |
| | Malai Kofta |
| Lamb | Navratan Korma |
| Lamb Vindaloo | Paneer Makhani |
| Lamb Rogan Josh | Dal Makhani |
| Lamb Saag | Pancharangi Dal |
| Seafood | Saag Paneer |
| Fish Masala Curry | Diwan-e-Handi |
| Goan Shrimp Curry | |

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APPETIZERS



Vegetable Samosa \$5.00
Spiced potatoes, herbs, green peas in a pastry shell/served with mint & tamarind chutney

Samosa Chat \$6.00
Served with onion, yogurt, mint & tamarind chutney

Vegetable Pakora \$6.00
Assorted vegetable fritters/served with mint and tamarind chutney

Ragda Patties \$6.00
Potato patties, spiced chickpeas/served with mint & tamarind chutney

Lahsooni Gobhi Masaledar \$7.00
Crispy cauliflower tossed in tomato garlic sauce

Chicken Achari \$7.00
Pieces of chicken cooked in blend pickle, yogurt, spices

Jhinga Masaledar \$8.00
Marinated shrimp tossed in ginger flavored sauce / served with crispy cilantro

KATHI ROLLS

(served with mint chutney)



Chana Masala Roll \$5.00
Chickpeas sautéed with onions & peppers

Bombay Batata Vada Roll \$5.00
Masala stuffed potatoes

Paneer Bhurji Roll \$5.00
Homemade cottage cheese sautéed with onions & peppers

Chicken Bhuna Roll \$6.00
Spicy stew chicken with onions & peppers

Lamb Boti Kababa Roll \$7.00
Minced Lamb with herbs & spices

Unda Bhurji Roll \$5.00
Scrambled eggs sautéed with onions, tomatoes & peppers.

PAV

(served with chopped onions & lemon)



Bombay Pav Bhaji \$7.00
Mixed vegetables sautéed with butter pav bread

Paneer Bhurji Pav \$8.00
Homemade cottage cheese sautéed with butter pav bread

Lamb Keema Pav \$11.00
Minced spiced lamb (cooked with onion & tomatoes) with butter pav bread

Unda Bhurji Pav \$7.00
Scrambled eggs sautéed with onions, tomatoes & peppers with butter pav bread

DOSA

(served with sambhar, coconut & tomato chutney)



Plain Dosa \$6.00
Rice crepe

Masala Dosa \$8.00
Stuffed with spiced potatoes

Paneer Dosa \$9.00
Stuffed with spiced vegetables

Chicken Dosa \$10.00
Stuffed with spiced chicken

TANDOORI MAIN COURSE

(served with basmati rice)
(COOKED IN CLAY OVEN)



Tandoori Chicken \$14.00
Chicken marinated in yogurt, spices and lemon juice

Chicken Tikka \$14.00
Tender chicken pieces marinated in yogurt & spices

Malai Chicken Tikka \$14.00
Tender chicken pieces marinated in sour cream, lemon juice, ginger, garlic & green chili paste

Tandoori Ajwain Shrimp \$19.00
Jumbo shrimp with spices & ajwain seeds

Salmon Fish Tikka \$19.00
Salmon fish cubes marinated tandoori masala

Mixed Grill \$21.00
Assortment of lamb boti, seek kabob, chicken tikka, malai kabob, tandoori shrimp

Tandoori Vegetables \$13.00
Assorted vegetables with homemade cottage cheese

Paneer Tikka \$14.00
Homemade cottage cheese with saffron marinated in yogurt, sour cream, lime juice & ginger-garlic paste

INDIAN CURRIES

CHICKEN
(served with basmati rice)



Chicken Tikka Masala \$14.00
Marinated cubes of boneless chicken smoked tandoor & sautéed in tomato & fenugreek puree

Chicken Curry \$14.00
Tender chicken cubes cooked with spices

Chicken Chettinad \$14.00
Chicken cooked in blend of spices with coconut milk

Chicken Saag \$14.00
Chicken cubes cooked with fresh spinach, onions, tomatoes, ginger garlic & spices

Chicken Vindaloo \$14.00

Cubes of boneless chicken cooked in a fiery Goan sauce of garlic, vinegar, cumin seeds, Guntur spicy red chillies

---- Very Spicy-----

Chicken Korma \$14.00

Boneless chicken pieces in rich cashew nut & almond cream sauce

SEAFOOD

(served with basmati rice)

Fish Curry Masala \$15.00

Fresh fish, simmered in a tangy sauce of coconut, ginger, garlic & spices

Goan Salmon Curry \$18.00

Fresh salmon cooked in coconut & cream sauce

Goan Shrimp Curry \$16.00

Cooked with sautéed onions, lime juice, spices & fresh coconut milk. Tempered with mustard seeds & curry leaves

Shrimp Tikka Masala \$16.00

Shrimp smoked in tandoor & sautéed in tomato & fenugreek puree

LAMB

(served with basmati rice)



Khaday Masala Ka Gosht \$15.00
Marinated lamb braised on a slow fire with whole spices

Lamb Handi \$15.00
Cooked with vegetables & spices

Lamb Rogan-josh \$15.00
Cooked with onions, tomatoes, red chillies, spices & aniseed

Lamb Vindaloo \$15.00
Cooked with vinegar, hot chillies & spices

Lamb Saag \$15.00
Cooked with fresh spinach, onions, tomatoes, ginger, garlic & spices

Goat Masala Club Curry \$15.00
Cooked with onion, tomatoes & spices